



**BUNDESMINISTERIUM
FÜR SOZIALE SICHERHEIT UND GENERATIONEN**

**Mark G. Manis, Director,
International Policy Division,
OPPDE, FSIS,
Room 4434, South Building,
14th and Independence Avenue, SW,
Washington, DC 20250-3700
USA**

GZ: 39.162/17-IX/A/3/00

Wien, 27. Dezember 2000

Dear Dr. Manis:

The Austrian Veterinary Services of the Federal Ministry of Social Security and Generations thank for the reports of the audit which were conducted between November 19 through November 26, 1999 and from March 6 through March 7, 2000.

The Veterinary Services would like to give some remarks to the report:

Laboratory Audit (page 7 and Annex)

The name of the laboratory which was audited on November 25, 1999 has changed, since September 1, 2000, the new name is **Federal Veterinary Institute Mödling (former name: Federal Institute for the Control of Animal Infectious Diseases in Mödling).**

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This laboratory is not a private laboratory, it is designated officially according to paragraph 27 of the Meat Hygiene Act (FLG No. 522/1982 as amended by FLG No.1/66/1998). This laboratory has different departments, one of them is responsible for microbiological investigations (e.g. Salmonella testing), the chemical department is used to analyze residues (residue control program).

Recordkeeping: The results of the quality control samples will be recorded to EN ISO/IEC 17052, Chapter 5.9 (the results of residue analyzes are stored databased and on paper). This laboratory is in the stage of accreditation according to EN 17052.

Recovery rate: the recovery rates of Chloramphenicol and DES fulfill the international standards.

Establishments Operations

Deficiencies which were observed during the audit in Establishment 2 and 8: Some of them were corrected immediately and in those cases where the corrections were scheduled, the deficiencies and incompliances were noted in order to correct them in time.

The Provincial government of Upper Austria reported that in both establishments all necessary corrective actions were set.

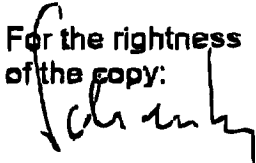
Establishment 25 A was delisted because of major Incompliances and deficiencies. The letter concerning this information was sent to the International Policy Division officially on March 16, 2000 (GZ 39.182/6-VI/A/3/2000).

Boneless meat reinspection: Article 9 subparagraph 4 of Fresh Meat Hygiene Regulation (FLG No. 398/1994 as amended by FLG No. 519/1996) determines that fresh meat entering the cutting room has to be checked and if necessary to be trimmed before cutting. The workstation for this task must be equipped with suitable facilities and adequate lighting.

HACCP: HACCP system in Est. 2 is now fully implemented.

For the Federal Minister:
Dr. WEBER

For the rightness
of the copy:

A handwritten signature in black ink, appearing to be 'Schulz', written over the text 'For the rightness of the copy:'.